INFORMATION LETTER

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Tomatoes for Processing

Reports on intentions to plant tomatoes for processing in 1954 indicate an acreage reduction this year of about 15 percent from 1953, according to the Crop Reporting Board of USDA.

If early-season acreage prospects materialize, the 1954 plantings of processing tomatoes will total 255,200 acres. This compares with the revised estimate of 301,200 acres

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Dr. E. J. Cameron Wins IFT Babcock-Hart Award

Dr. E. J. Cameron, Director of the N.C.A. Washington Research Laboratories, has been cited by the Babcock-Hart jury of the Institute of Food Technologists to receive the 1954 award. The award is made annually in recognition of advancement in human nutrition through outstanding achievements in the fields of food research or technology.

Established in 1948 to honor Stephen M. Babcock, the award was expanded this year to jointly honor Edwin Bret Hart, a lifelong colleague of Dr. Babcock. The winner of the award each year is selected by a jury of nine, named by the Council of the IFT. This distinguished award is made possible by a grant from The Nutrition Foundation, Inc. It will be presented to Dr. Cameron at a luncheon meeting June 29 during the IFT annual meeting in Los Angeles.

Born in Cambridge, Mass., Dr. Cameron received his early education in the schools of Massachusetts, and in 1920 received his Bachelor of Science degree from the Massachusetts Institute of Technology. His college work was interrupted by two years of service during World War I in the Medical Corps of the AEF. His major at M.I.T. was biology, public health, and industrial option, a choice which foreshadowed his subsequent career. He received his doctorate from George Washington University in 1927, his dissertation being based on original field studies undertaken to ad-

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Benson To Address N.C.A. Directors

The Honorable Ezra Taft Benson, Secretary of Agriculture, will be guest speaker at the luncheon meeting of the N.C.A. Board of Directors on Friday, May 21, at the Hotel Statler, Washington, D. C., it is announced by President E. E. Willkie.

The Secretary plans to speak extemporaneously. It is believed that a portion of his remarks will be addressed to the current legislative proposal for authority to issue marketing orders on fruits and vegetables for canning and freezing.

Mr. Benson has been familiar with the controversy on marketing orders for a number of years. From 1939 to 1943 he served as executive secretary of the National Council of Farmer Cooperatives, a group which has consistently favored extension of the marketing orders authority to cover processing crops.

He testified in support of such legislation in 1939 before the House Committee on Agriculture and again in 1940 before the Senate Committee.

Mr. Benson was born at Whitney, Idaho, and was raised on a farm. He was educated at Oneida Stake Academy, Utah State Agriculture College, Brigham Young University, and Iowa State College, where he was awarded his master's degree.

He was once a county agricultural agent and has been an extension economist and marketing specialist in many posts at state and federal levels. He was instrumental in organization

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Vegetables for Processing

The prospective 1954 planted acreage of eight vegetables for commercial processing is 6 percent less than last year, according to the Crop Reporting Board of USDA. The eight vegetables for processing, for which 1954 intended acreage reports are now available, are tomatoes, down 15 percent; contract cabbage for kraut, down 13 percent; cucumbers for pickles, down 9 percent; sweet corn, down 7 percent; beets, down 4 percent; green peas, down 2 percent; winter and early spring spinach, up 2 percent; and snap beans, up 4 percent.

N.C.A. Files Further Statement Opposing Marketing Orders

To complete the record of canning industry opposition to statutory authority for marketing orders, the N.C.A. this week filed with the Senate and House Committees on Agriculture a statement rebutting assertions by proponents of the marketing orders legislation.

In addition, a statement was submitted by O. E. Snider of Blue Lake Packers, Inc., Salem, Ore., on behalf of 11 cooperative associations in the Northwest.

The Senate Agriculture Committee concluded its hearings on the Administration farm program on April 21. Secretary Benson was the final witness. His statement contained the threat of a veto of legislation extending high mandatory price supports.

The House Agriculture Committee will resume hearings on the Administration farm program next week but plans to conclude the hearings at an early date.

Following is the text of the N.C.A. statement to the chairmen of the Agriculture Committees:

Dear Mr. Chairman:

On behalf of the canning industry, we appreciate the opportunity given by the Committee briefly to reply to

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Standard-making Procedures

The President on April 15 signed the Hale bill, H. R. 6434, to amend the Food and Drug Act relating to establishment and amendment of food standards (P. L. 335).

HOME ECONOMICS

Convention Speaker in Ohio

A two-week business trip has just been completed by Katherine R. Smith, Director of the N.C.A. Home Economics Division. Work in Chicago, Milwaukee, Detroit, Toledo, Cleveland and Akron consisted of conferences with food editors of newspapers, women in television, city supervisors of home economics and homemaking in public schools, city supervisors of school food services, and other professional and business people.

In Cleveland, Miss Smith was a speaker on the program at the annual Ohio State Home Economics Association convention, which was attended by about 800 members. She was also a guest on the Rachel Van Cleve Cooking Show over television station WEWS.

STATISTICS

Beets for Canning

A decrease of about 4 percent from 1953 plantings of beets for canning is indicated for 1954, according to the Crop Reporting Board of USDA.

If acreage prospects materialize, the 1954 plantings of beets for canning will total 16,440 acres. This compares with 17,210 acres planted in 1953 and average plantings of 17,580 acres for the 1943-52 period.

Following is the acreage in prospect at the present time, based on reports received by USDA in early April:

State	10-year ave. 1943-52	1953 Revised	1954 Indicated	Percent change from 1953 revised
	(acres)	(acres)	(acres)	
N. Y.	4,390	4,500	4,700	+4
Mich.	1,230	*900	900	.....
Wis.	6,620	7,500	6,400	−15
Ore.	1,840	*1,300	1,400	+8
Other states [1]	3,500	3,010	3,040	+1
U. S. Total	17,580	*17,210	16,440	−4.5

[1] Calif., Colo., Ill., Ind., La., Me., Md., Minn., Miss., N. J., Ohio, Pa., Tenn., Texas, Utah, and Wash. * Revised.

Cucumbers for Pickles

A decrease of about 9 percent from the 1953 plantings of cucumbers for pickles is indicated for 1954, according to the Crop Reporting Board of USDA.

If early-season prospects materialize, the 1954 plantings of cucumbers for pickles will total 147,740 acres, compared with the 162,390 acres planted in 1953. The acreage indicated for 1954 is 10 percent larger than the 1943-52 average of 133,780 acres.

Assuming average abandonment of 9 percent, in line with recent years, there would be about 134,400 acres for harvest. This compares with 150,820 acres harvested in 1953 and an average of 120,940 acres for the preceding 10-year period.

The principal producing state last year, Michigan, indicates 36,000 acres of cucumbers for pickles this year, down 14 percent. Wisconsin reports 22,500 acres indicated for this year, down 10 percent. The third largest producer, North Carolina, indicates 17,400 acres, up 3 percent.

Tomatoes for Processing

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planted last year and is 45 percent less than the average planting of 465,600 acres for the 1943-52 period.

The 1954 estimate is based on reports from processors in early April giving information on the acreage they intend to contract and plant this year. The state acreages for 1954 are interpretations of these reports from processors and are based on past relationships between such intentions reports and the acreage actually planted.

Abandonment of planted acreage averaged about 4 percent annually during the most recent 10-year period. If such a loss occurs on the indicated 255,200 acres, about 245,000 acres will be harvested in 1954. This compares with 295,100 acres harvested in 1953 and an average of 448,500 acres harvested during the 1943-52 period.

Following is the acreage of tomatoes for processing indicated for 1954, as reported by USDA April 22:

State	10-year ave. 1943-52	1953 Revised	1954 Indicated	Percent change from 1953 revised
	(acres)	(acres)	(acres)	
N. Y.	23,700	17,000	12,300	−28
N. J.	33,000	28,000	21,800	−22
Pa.	28,800	25,000	22,500	−10
Ohio	26,300	20,500	13,900	−32
Ind.	63,800	34,100	25,600	−25
Ill.	11,800	11,500	9,200	−20
Mich.	7,800	7,200	5,800	−19
Wis.	1,500	1,000	1,000	.....
Iowa	2,500	1,700	1,300	−24
Mo.	9,800	2,300	1,600	−30
Del.	7,900	3,400	2,600	−24
Md.	39,200	18,200	14,500	−20
Va.	25,300	13,400	12,000	−10
S. C.	2,100	*800	800	.....
Fla.	5,900	6,700	7,600	+13
Ky.	3,700	1,300	1,100	−15
Tenn.	4,600	1,500	1,200	−20
Arkansas	13,600	2,800	4,200	+50
Okla.	2,000	300	200	−33
Texas	22,700	8,000	10,800	+35
Colo.	4,400	*3,400	3,400	.....
Utah	7,600	7,400	5,300	−28
Calif.	114,300	*83,000	74,000	−11
Other states [1]	4,400	2,700	2,500	−6
U. S. Total	465,600	*301,200	255,200	−15.3

[1] Ala., Ariz., Conn., Ga., Idaho, Kans., La., Minn., Miss., Nebr., N. M., N. C., Ore., Wash., and W. Va. * Revised.

1953 Packs of Berries

Reports on the 1953 packs of canned blackberries, boysenberries, gooseberries, loganberries, black raspberries, red raspberries, strawberries, and youngberries have been compiled by the N.C.A. Division of Statistics. Following are the 1953 pack totals, by regions, with comparisons with the previous year:

	1952	1953
	(actual cases)	
Loganberries	67,029	42,473
Youngberries	*	11,227

	Blackberries 1952	Blackberries 1953	Boysenberries 1952	Boysenberries 1953	Gooseberries 1952	Gooseberries 1953
	(actual cases)		(actual cases)		(actual cases)	
Northwest	295,301	237,218	*209,873	169,015	.....	60,305
Other states	275,858	263,836	92,171	100,732	.....	1,786
U. S. Total	571,159	501,054	*302,044	269,747	56,007	62,091

	Black Raspberries 1952	Black Raspberries 1953		Red Raspberries 1952	Red Raspberries 1953	Strawberries 1952	Strawberries 1953
	(actual cases)			(actual cases)		(actual cases)	
New York	15,161	9,148	Northwest	61,114	61,559	64,644	76,729
Michigan	210,649	160,890	New York	34,809	25,421	.....	31,245
Northwest	5,260	3,034	Other states	995	2,424	85,056	66,547
Other states	.....	5,213					
U. S. Total	231,070	178,285	U. S. Total	96,918	89,404	149,700	174,521

* Includes a small amount of youngberries packed in the Northwest.

Stocks of Canned Foods on April 1 and Season Shipments

Reports on canners' stocks and shipments of canned apples, applesauce, RSP cherries, sweet cherries, apricots, peaches, pears, green and wax beans, corn, peas, pumpkin and squash, tomatoes, tomato juice, catsup, and chili sauce, have been issued by the N.C.A. Division of Statistics, and detailed reports covering April 1 stocks have been mailed to all canners packing these items.

Item	Carry-over month	Case basis	Total Supply 1952	Total Supply 1953	Stocks, April 1 1953	Stocks, April 1 1954	Season Shipments to April 1 1953	Season Shipments to April 1 1954
			(thousands of cases)					
Apples	Aug.	6/10	3,816	3,116	1,059	693	2,758	2,423
Applesauce	Aug.	actual	10,106	11,366	2,452	3,220	7,654	8,146
RSP cherries	July	actual	4,105	3,962	480	707	3,625	3,254
Sweet cherries	June	24/2½	1,420	1,322	402	339	1,018	983
Apricots	June	24/2½	4,625	5,425	1,079	1,627	3,546	3,798
Peaches	June	24/2½	23,233	24,252	5,616	6,951	17,617	17,301
Pears	June	24/2½	8,207	7,331	2,610	1,711	5,597	5,620
Beans, green and wax	July	actual	19,663	24,229	2,086	4,300	17,577	19,929
Corn	Aug.	actual	38,640	38,562	10,772	13,722	27,868	24,840
Peas	June	actual	34,186	34,786	6,819	8,309	27,367	26,477
Pumpkin and squash	July	actual	4,501	3,876	1,442	1,506	3,059	2,370
Tomatoes	July	actual	26,903	25,800	8,784	7,323	18,119	18,477
Tomato juice	July	actual	36,722	38,967	13,848	17,311	22,873	21,656
Catsup	July	actual	25,413	25,577	10,566	10,165	14,847	15,412
Chili sauce	July	actual	3,605	3,425	1,506	1,348	2,099	2,076

Canned Baby Food Stocks

Details of the canned baby food supply, stock and shipment situation are reported by the N.C.A. Division of Statistics as follows:

	1953	1954
	(thousands of dozens)	
Canners stocks, Jan. 1	55,300	65,305
Pack, Jan.-March	33,426	32,654
Supply	88,726	97,959
Canners stocks, April 1	49,942	59,329
Canners shipments during March	13,208	12,871
Canner shipments, Jan. through March	38,784	38,630

PERSONNEL

Secretary of Indiana Canners

Warren R. Spangle assumed the duties of secretary-treasurer of the Indiana Canners Association on April 1. He succeeds the late A. F. Dreyer.

Mr. Spangle is a graduate of Indiana University, where he majored in marketing and labor economics. Upon completion of school he entered the organizational field in chamber of commerce management, and spent five years in that work.

In addition, he is active in businessmen's groups in Indiana.

Prior to entering the university, Mr. Spangle served in the armed forces and was in the European Theater two years. He participated in five campaigns and was awarded the Bronze Star for action in Bastogne.

New York Canners Conference

C. W. Bohrer of the N.C.A. Washington Research Laboratory took part this week in the second annual Plant Managers, Superintendents, and Foremen's Conference conducted by the New York State Canners and Freezers Association. Mr. Bohrer spoke April 6 on "In-plant Chlorination."

Dr. E. J. Cameron

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vance the bacteriology of canning.

Dr. Cameron began his industrial experience as a bacteriologist in the commercial production of industrial solvents. His three years of service sharpened his perception of microbiological problems, and stood him in good stead later when he attacked analogous problems in food canning.

Dr. Cameron joined the staff of the N.C.A. Research Laboratories in 1923 and in 1927 was placed in charge of bacteriological work in the Washington Laboratory. In 1936 he was appointed Assistant Director of the Washington Laboratory, and since 1939 has been Director.

For over 30 years, Dr. Cameron has been identified with canning research and technology. His direct contributions have been numerous, and he has given stimulus to many others. The bacteriological surveys in canning factories which he inaugurated have pointed the way to removing the sources of spoilage contamination and have also led to bacterial standards for canning ingredients—vital in the prevention of spoilage.

Although working in a well-defined area, Dr. Cameron has never been content to be a narrow specialist but has assumed the obligations of a good citizen of the professional and scientific worlds in which his talents were developed. He has served for several years as Advisory Editor of the *Journal of Bacteriology*, as an Associate Editor of *Food Research*, as an Associate Referee of the Association of Official Agricultural Chemists, as a charter member of IFT, and for a number of years as a member of the Industry Advisory Committee of The Nutrition Foundation, Inc.

In 1941 Dr. Cameron turned his energies increasingly into research on the nutritive qualities of canned foods. When the National Nutrition Conference for Defense of 1941 indicated the need for improving nutritional knowledge in all fields, Dr. Cameron undertook a program on behalf of the canning industry to fulfill that need. He convinced food industry leaders that nutrition projects placed under grants-in-aid at universities recognized as leaders in the field would be productive. This program, coordinated by a committee under Dr. Cameron's chairmanship, yielded notable results, as over 50 publications, including journal papers, bulletins, and the N.C.A. reference book, *Canned Foods in Human Nutrition*, will attest. Through active participation in government research programs and the National Research Council, he has also contributed materially to the technology of food standards for both military and civilian use.

Dr. Cameron has a host of friends in the canning industry, people who have gained from his endeavors and recognize his part in making their operations more rational and successful. If a single quality were to be selected as a key to his career, it might well be loyalty. He is loyal to his employers, loyal to his associates, and loyal to his profession. This he shows to his employers by continuing constructive achievement; to his associates by encouragement of their efforts and ambitions, and optimism toward their success; to his profession by willingness to undertake tasks beyond his daily responsibilities. In honoring him with the Babcock-Hart Award, the Institute pays tribute not alone to his achievements but also to the qualities and standards that have made them possible.

Marketing Orders

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what several witnesses said last week in urging that involuntary marketing control orders be extended to canning crops.

(1) The Committee undoubtedly was struck by the fact that none of these witnesses supported Title IV of S. 3052 as drafted, and also that of the many fruits grown for canning, the representatives of only three of those fruits have asked for such control authority. Mr. Anderson asked for a virtually rewritten Act—to have the orders operate on producers alone; to change the voting or approval provisions; to assess the producers, rather than canners, for the costs of these producer controlled programs; to change the Administrative Procedure Act as here applicable so as to preclude even the technical opportunity for court review of what a control committee might direct; and to have a marketing order continue indefinitely. Mr. Bunje wants to change the basic law on voting and assessments. The Florida grapefruit witnesses want authority directly to control the disposition of the *canned* products as well as the commodity for canning. These variations highlight the fallacies in the proposal as shown by the rest of the testimony they offered.

(2) Nobody has any specific proposals—but each simply wants authority over the canning operation. On California cling peaches, Mr. Bunje said clearly that the growers do not "intend to operate under a federal program." Nevertheless, the wide federal authority to impose orders on canners is sought, as candidly admitted, as an economic background weapon in collective dealing with processors. The Bartlett pear producers—whose problems flow from varying yields, and who told of the intense competition among canners in bidding for that commodity—want *price ceilings* for years of short supply and the authority to limit canning production in years of higher orchard yields. In Florida grapefruit, there is no program; but only the asking of grower authority, in the face of a per capita consumer change from one citrus product to another, further to limit canned grapefruit juice. As one witness plainly put it: "Our principal objective is to gain some control over the canned grapefruit and canned grapefruit juice."

How authorizing one group to control and limit another's business will increase markets or remedy basic excessive grapefruit production no one was able to tell the Committee. The supporting figures show that present grapefruit usage for processing (15.0 million boxes) equals the total grapefruit production (15.2) in 1934. The grapefruit producer picks and sends to the packing house grapefruit not all of which is adaptable for fresh shipment but still can be satisfactorily processed. If this did not happen, the already spent harvesting cost would be lost. Yet the proponents want to charge these recovered costs to the canning fruit so as to make out a theoretical loss. How the producer's position is to be improved by limiting processing, raising canned grapefruit prices, and losing more markets remains a mystery. Only the request for blanket authority to regulate the canned product is clear.

(3) These few proponents have confirmed, however, that any control order that would be imposed must operate to cover each crop in every state where it is grown. They go further. They want all canning crops subjected to involuntary controls because they insist that where a control order raises consumer prices on one canned commodity, the market will be lost unless every competing canned product is also controlled. It is for this reason that organized cling peach producers, who want this control authority only as a bargaining club, nevertheless ask that control orders be placed on other canning fruits. The obvious end result is detailed regimentation of vast segments of the canning industry—with production limited and allocated, sensitive markets tampered with, and consumer prices and volume of sales directly affected by those neither experienced in selling canned foods nor carrying the financial risk in the finished product.

(4) Every witness confirmed the desire for "canner participation" and for "the handling of controls by the people themselves." All but one witness agreed that the canners affected ought to have an effective vote on when and whether and how the production of a canned product is to be controlled. The other man insisted that to impose controls would be "democratic" "notwithstanding processor opposition." His theory was that canners would benefit by being controlled and that those not in canning knew best—a concept of "democracy" found only in totalitarian countries.

(5) In the same fashion, all agreed that to assess canners for the cost of running controls—that they did not want, but were imposed by the "democratic" will of another group—was unconscionable. This is at least some recognition that the promotion of markets for canned products is essentially the job of canners.

(6) These concessions, that in themselves would require extensive rewriting of the basic Act if it were extended to canning crops, derived from comparisons with the California state enactments. This in turn makes it clear that the request for almost unlimited federal marketing orders stems from two local situations in which direct authority for broad grower control of their own operations already exists. Particularly is this true in both areas on the use of grading, which was as far as the thinking of any local area witness appeared to go. No showing whatever was made of any need for bringing all canning crops under involuntary federal marketing orders.

(7) What emerged most clearly was that the key purpose of any marketing control order would be to limit production and thereby raise consumer prices —ultimately by controlling all canned fruits (as well as the canned vegetables with which none of these witnesses dealt).

No amount of talk about "stabilization"—no disclaimers that "grading will be all that will be imposed"—and no insistence that the involuntary control order will indeed be wise and beneficial to canners themselves—can conceal or sterilize this objective to create for each canning crop, and the canned product from it, a constant controlled scarcity and higher consumer prices. The admitted fact that this amendment would authorize imposition of controls without canner vote, create private control groups and taxing authorities, and freeze the position of canner and grower alike is shocking. Yet even if these totalitarian features did not exist, no one has remotely shown how you increase markets by limiting production or attract consumer demand by raising prices.

In short, these few proponents who have asked this control authority—who agree that Title IV is not what they want, but nevertheless ask a wide authority to control by some undisclosed methods (or as a bargaining tool in dealing with canners)—have abundantly confirmed the political unpalatability and the economic folly of the proposal.

If their vague theories afford any real basis for turning over to those not engaged in canning the control of what, when, where, and how fruits are to be canned, then comparable authority is warranted for putting the control of textile spinning in the hands of cotton producers, flour milling in the hands of wheat growers, and the production of oils in the control of oil-seed producers.

This type of regimentation is not only foreign to our system. It is also the kind of direct totalitarianism that will destroy the canning industry—whose magnificent record to date has been disclosed to the Committee—and inexorably redound to the disadvantage of the growers for whom these vast crop outlets have been developed. Nothing among the varying suggestions offered by these few proponents of extended control orders warrants further Committee consideration of these extreme proposals that ten previous Congresses fortunately had rejected.

Very truly yours,

E. E. Willkie,
President

CONGRESS

Mexican Farm Labor Program

Funds for operation of the Mexican farm labor program through the remainder of this fiscal year have been voted by Congress and approved by the President (P. L. 329). They approved $478,000.

Trade Agreements Act

Legislation embodying recommendations of the Randall Commission on Foreign Economic Policy with respect to tariffs and trade policy has been introduced in the House.

The bill would establish a new statutory basis for reducing tariffs, as recommended by the Randall Commission, and would extend the President's tariff-cutting authority under the Trade Agreements Act from June 12 of this year through June 30, 1957.

The Randall Commission's proposals on tariff-making authority were submitted to Congress by the President (see INFORMATION LETTER of April 3, page 154).

The bill, H. R. 8860, was introduced by Representative Kean (N. J.), fourth ranking Republican member of the House Committee on Ways and Means, and seemingly does not have the support of more senior members of the Committee.

PUBLICITY

Home Ec Magazine Publishes Article by N.C.A. Writer

"Canned Foods—So Easy, So Good" by Katherine R. Smith, Director of the N.C.A. Home Economics Division, is the major food article in the April *What's New in Home Economics* magazine.

The magazine is read and used by more than 80,000 professional people including home economics teachers, business home economists, extension leaders, and other food specialists. In schools, teachers use the magazine for student reference material and lesson planning.

Miss Smith's article is preceded by a note by Dorothy Shank, food editor, telling how canned foods "put the 'quick' in quickies." Miss Shank makes suggestions for using canned foods in foods classes. She ends, "All will save much valuable time for teachers and students in the food laboratory at school or in the kitchen at home."

In the article's introduction, in pointing out the changes that have taken place in today's living, Miss Smith says, "Her (the homemaker) desire for good food that can be easily and quickly prepared is being met with many types of products. No other food group is better qualified to fill this requirement than is canned food."

Following the introductory remarks is the subtitle "Salads—So Easy—So Good." This section gives complete information for food lessons on salad-making, ending with menus and recipes using canned foods. Black-and-white photographs of salads accompany the article.

N.C.A. Booklet Cited

One of the N.C.A. publications has been cited in a new textbook of public relations techniques. *Public Relations Idea Book*, a compilation by *Printers' Ink* editors and contributors of 692 tested ideas or case histories for promoting good relations, carries the following comment:

Clever Booklet Title Arouses Interest in Contents

"Some on our staff happen to appreciate a pun—the more flagrant the better—so we were kindly disposed toward a booklet put out by the National Canners Association even before we flipped back the cover.

"Intriguing title to this informational piece was *For those who can—*. It was just what the title said, an outline of the services and activities of N.C.A. to help those who can foods improve their operations and to increase the use of canned goods.

"The booklet was printed in brown and green on buff paper with an abundance of illustrations and charts. We liked especially the method of presenting the addresses of the three N.C.A. officers. It was an effective method of getting away from the conventional listings."

True Story Magazine

A page of suggestions for serving, and photographs showing canned baked beans is a feature of *True Story* magazine in May.

The feature entitled "Invite Them To A Baked Bean Supper!" begins, "A one-pound can will serve three . . . four cans will serve ten to twelve hungry supper guests when prepared in any of these six delightful ways. Inexpensive, fragrant, appetizing, colorful, easy-to-make ways!" Canned apples and brown bread are also found in the suggestions.

DEATHS

Jay E. Fitzgerald

Jay E. Fitzgerald, 74, former Assistant Secretary and Director of the Information Division of the N.C.A., died suddenly at his home in Washington, D. C., on April 23. Mr. Fitzgerald had retired in 1946 after 22 years of continuous service with N.C.A.

News of his death was received just as the INFORMATION LETTER was going to press and before funeral plans had been made by the family. The LETTER next week will carry a full tribute to his career of service to the canning industry.

Wilbur P. Kappler

Wilbur P. Kappler, 75, nationally known industrial engineer and food technologist, died April 9 at Pentwater, Mich.

He had moved to Pentwater in 1907 to work with the Sears & Nichols Canning Co. and later was factory superintendent for W. R. Roach Canning Co. at Scottville.

Mr. Kappler joined American Can Company in 1917 and in 1919 was one of four employes assigned to open and develop the firm's research laboratory at Maywood, Ill. From 1923 until his retirement in 1946, Mr. Kappler traveled as a CanCo representative, furnishing technical assistance to many canning firms.

He pioneered the development of food technology studies at Michigan State College and lectured there for a time. He also developed a process for canning cherries without loss of much of the natural appearance and flavor.

Benson To Address Directors

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of the Idaho Cooperative Council and was its secretary from 1933 to 1938.

From 1946 to 1950 he was director of the Farm Foundation; served as a member of the National Agricultural Advisory Committee during World War II; member of the National Farm Credit Committee; was U. S. delegate to the first International Conference of Farm Organizations in London in 1946.

During his service in wartime agricultural activities he was in contact with the N.C.A. staff on several occasions, and is a good personal friend of past President H. J. Barnes.

STANDARDS

Grades for Canned Peas

Supplementing the postponement of the effective date of the proposed revision of U. S. standards for grades of canned peas, the Agricultural Marketing Service of USDA has issued suggested changes in the proposed revision.

USDA suggests that pea canners consider the changes during the coming packing season. Additional experence during the season may indicate the need for further revision. Following is the text of the USDA announcement:

It has been decided to extend the period for receiving data and comments on the proposed revision of the United States Standards for Grades of Canned Peas until after the coming packing season is completed in order that packers, buyers, and other interested parties may further study the proposal.

In studying the proposal further during the coming packing season it is suggested that you consider the following changes:

SECTION 52.2283

In lines 10 and 11 delete the words "scoring not less than 17 points, if the total score is not less than 90 points."

SECTION 52.2285

Paragraph (a)—in the second line change "70 percent" to "80 percent"; in the third line change "3 percent" to "5 percent"; in the fourth line delete "the second size larger" and insert in lieu thereof "a size larger"; and change "3 percent" to "5 percent." Paragraphs (b) and (c)—delete.

SECTION 52.2288

Paragraph (c)—beginning second line delete "Canned peas that fall into this classification shall not be graded above U. S. Grade C or U. S. Standard regardless of the total score for the product (this is a limiting rule)."

SECTION 52.2289

Paragraph (b)—in the third line delete "Canned peas that score 16 points in this classification shall not be graded above U. S. Grade B or U. S. Extra Standard regardless of the total score for the product (this is a partial limiting rule)."

SECTION 52.2290

Paragraph (b) (2)—in line one delete "8 percent" and insert "5 percent;" and in line 2 delete "4 percent" and insert "2 percent."

Paragraph (c)—beginning line three delete "Canned peas that fall into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard regardless of the total score for the product (this is a limiting rule)" and insert in lieu thereof "Canned peas that fall into this classification, except for pieces of peas, shall not be graded above U. S. Grade B or U. S. Extra Standard regardless of the total score for the product (this is a partial limiting rule)." In line nine delete "8 percent" and insert "6 percent."

SECTION 52.2291

Paragraph (b)—replace Table No. II as follows:

Table No. II

Type	Size	Maximum number of peas that sink in 10 seconds (percent by count)	Percentage of salt in solution
Sweet	No. 5 and larger and blends containing more than 25% No. 5 size or larger.	15 2	11 13
Sweet	No. 4 and smaller and blends containing 25% or less; No. 5 size or larger and blends of sizes smaller than No. 5	20 2	10 12
Early	All sizes	15 2	11 13½

Paragraph (c)—replace Table No. III as follows:

Table No. III

Type	Size	Maximum number of peas that sink in 10 seconds (percent by count)	Percentage of salt in solution
Sweet	No. 5 and larger and blends containing more than 25%; No. 5 size or larger.	20 2	13 15
Sweet	No. 4 and smaller and blends containing 25% or less; No. 5 size or larger and blends of sizes smaller than No. 5	20 2	12 15
Early	All sizes	30 2	13½ 16

SECTION 52.2294

Delete limiting rule in grade C liquor and partial limiting rule in grade B color. Delete limiting rule in grade B defects and add in lieu thereof partial limiting rule.

An N.C.A. analysis of the present standard in comparison with the proposed revision was published in the INFORMATION LETTER of February 6, page 112.

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